





Say I Do at the Hotel Pattee

Wedding Information

1112 Willis Avenue, Perry, Iowa 50220 | 515.465.3511 | www.hotelpattee.com | sales@hotelpattee.com

The Hotel Pattee offers the best in meeting, banquet, reception and wedding facilities. We are excited that you are considering the Hotel Pattee and are delighted to provide you with an array of choices for your event.

We believe exceptional events demand one--of--a--kind location, exquisite cuisine and attentive service. Our Event Coordinator will work with you to prepare a customized itinerary, coordinating your event and assisting with menu planning. You can rest assured that every detail will come together to create a flawless and memorable event.

We are certain that you will find the exceptional style and beauty of the Hotel Pattee an ideal setting for your wedding events.

Call us today at 515.465.3511 to start planning your spectacular event.



Deposits and Billing Schedule

An initial, non-refundable deposit is required to hold and secure banquet space for your event. The determined deposit will be outlined in the event contract. The final balance is due at least five (5) business days prior to the event.

Wedding Packages

Let us become a part of your special and momentous occasion by working with you to put your vision into place. Our wedding packages offer couples the comfort of knowing all the details of their big day are being handled by our team of experts.

Classic: \$1,500 for both Spring Valley Ballroom & Soumas Courtyard or \$1,000 for one

- \$50 discount for one night in selected full suite
- Complimentary room block with 5% rack rate discount
- Set up and tear down of event: includes black linens and dance floor
- Cake cutting and coffee service
- 1 planning meeting with venue Event Manager
- Dedicated Event Manager onsite for whole event

Premier: \$1,800 for both Ballroom & Courtyard or \$1,300 for one

- Complimentary one-night stay in Full Suite with one bottle of champagne on ice
- Includes 4 hours of unlimited bowling and rehearsal diner room rental
- Exclusive room block with 10% rack rate discount
- Set up and tear down of event: includes black linens, and dance floor
- Cake cutting and coffee service
- 2 planning meetings with venue Event Manager
- Dedicated Event Manager onsite for whole event



Wedding Packages Continued

Legendary: \$2,500 for both Ballroom & Courtyard or \$1,500 for one

- Two nights complimentary stay in one of our Full Suites with one bottle of champagne on ice
- Use of Premier Room for getting ready with assorted pastries and mimosas
- Complimentary dinner on wedding night for the couple
- Includes 4 hours of unlimited bowling and rehearsal dinner room rental
- Day after gift opening meeting space and inclusive breakfast for 20 guests
- Exclusive room block with 10% rack rate discount
- Pre-event food tasting with customizable menu designed by Hotel Pattee culinary team
- Unlimited access to our weight-room and spa 1 month before event
- First Anniversary dinner and hotel room voucher for the couple
- Set up and tear down of event: includes choice of color for linens, dance floor, and assistance with decorations
- Cake cutting and coffee service
- Unlimited planning meetings with venue Event Manager
- Dedicated Event Manager onsite for whole event

Ceremony & Reception Rentals

- The Spring Valley Ballroom can accommodate up to 110 guests for a reception and 160 guests for a ceremony. The rental fee is \$2,000.
- The Soumas Courtyard (outdoor venue) can accommodate 130 guests for a reception and 160 guests for a ceremony. The rental fee is \$1,000.
- The Library can accommodate 20 guests for a ceremony. The rental fee is \$300.
- Nicollet can accommodate 40 guests. The rental fee is \$100 for the evening in addition to reception space.
- Bowling Alley with two full service lanes. The rental fee is \$150 per hour.
- Ping Pong and Corn Hole (bags) are available for rent for a fee of \$50 per hour each.
- Meeting with Event Manager \$75 per hour



Parking

The Hotel Pattee offers complimentary self-parking for all guests. Limited parking is located behind the hotel. Additional parking can be found 1 block West of the Hotel. For more information please visit Event Planner or Front Desk Agent.

On-site Event Planner

There will be an Event Planner onsite at 10:00a.m. the day of through the event. The Event Planner will be onsite to monitor decoration set up, vendor load in and help with any questions or last-minute details. The Event Planner will also run your timeline. Banquet staff will also be available for assistance.

Vendors

Any vendor may be contracted by event holder for services to include: DJ, photo booth, linens, equipment rental, florist, cake, photographer, etc., however the vendor must hold proper licenses and insurance. Event Planner must be provided all vendors contact information 7 days prior to event by four 4 p.m. to coordinate set up, drop off, or any other special details. For suggested list of vendors please contact Event Planner. Hotel Pattee does not assume responsibility of contracted services or liability when vendor is suggested.

Centerpieces & Decorations

The hotel has a few basic centerpieces that can be used complimentary upon request. Please make prior arrangements with the Event Coordinator to decorate any banquet space. Permission must be granted from the Event Coordinator to attach anything to the walls, lights or ceilings. Confetti, glitter and chalk are not allowed.

It is the responsibility of the event holder to set up decorations, centerpieces, flowers, party favors, etc other than items provided by the Hotel Pattee. Event holders and vendors are required to remove items from the facility within 12 hours of the end of the event.



Guest Room Accommodations

A courtesy room block is offered to all event holders based on hotel guestroom availability. The Hotel Pattee provides a complimentary room block of 10- 20 for your wedding guests upon request. Your guests will receive a discount off our seasonal rates. The room block is held for 30 days prior to your wedding date. Any rooms not reserved will be released to the public for sale. If all rooms within your wedding block are reserved the bride and groom will receive a complimentary suite. Check in is at 4:00p.m. and check out is 11:00a.m. Please check out our 40 uniquely themed sleeping rooms at www.hotelpattee.com.

Food & Beverage

For parties larger than 12 guests we do require that you pre-order breakfast, lunch and dinner entrees. We do allow you to give your guests a choice of an entrée prior to your event. Upon request and for an additional \$5++ per person charge we can offer up to three (3) standard breakfast, lunch or dinner entrees.

A detailed list of food and beverage needs is required fourteen (14) days prior to your function. A final guarantee of the number of guests is required by 4:00p.m. five (7) business days prior to your event. Once this number is confirmed, it may not be reduced. If the numbers increase from what was previously guaranteed, the additional entrees will be added to the final charges.

Alcohol must be serviced by Hotel Pattee banquet staff by approval only. A \$10 corkage fee for each bottle of champagne or wine will apply and be poured by HP staff. Special requested beverage items may be ordered through Event Coordinator or purchased and brought into venue with proof of receipt. Additional fees may apply. The Hotel Pattee reserves the right to check identification and to refuse alcoholic beverages.

Service Charge & Sales Tax

“++” indicates all prices subject to 20% service charge and IA sales tax.



Hotel Pattee Hors D'oeuvres

Priced per platter – serves 18-22 guests per platter

Fresh fruit platter + fruit dip \$50

Vegetable crudité + hummus + ranch \$40
*(*ask about our fountain of ranch dressing!)*

Domestic cheese platter \$50

Shrimp dip platter + crackers \$60

Sugar cured and smoked salmon, mini pancakes, crème fraiche and dill \$75

Caprese skewer: grape tomato, mozzarella, pecan pesto, balsamic reduction \$50

Brown sugar smokies + apples \$40

Meatballs \$60

Bruchetta \$50

Hogs n hoodies, cowboy mayo \$60

Spicy pepperoni pinwheel \$70

Sliders \$100

(two sliders – per person)

*Harvey's mini house ground sirloin burger

(lettuce, tomato, pickles, onions, mustard, ketchup and

*Italian beef sliders

Sweet Hawaiian rolls, roast beef, sautéed sweet onions + peppers and provolone

*BBQ pulled pork

Pretzel roll, quick pickles, BBQ sauce

*Buffalo chicken sliders

Pulled buffalo chicken, bleu cheese dressing, brioche slider



Hotel Pattee Dinner

Includes Harvey's farm greens, rolls & butter and entrée.

Iced tea, water, freshly brewed coffee, decaffeinated coffee, & assorted hot teas

One entree \$17 Two Entrée: \$21 Three Entrée: \$25

Penne ala Vodka

Penne, vodka sauce, parmesan cheese

Add grilled chicken – or - add grilled shrimp

Rigatoni Bolognese

Penne, beef Bolognese, parmesan cheese

Citrus Chicken

Citrus chicken, white wine and lemon beurre blanc, mashed potatoes, seasonal vegetable

Braised Beef

Braised beef, mashed potatoes, roasted carrots and onions, country gravy

Pork Roulade

Smoked apple brioche stuffed pork tenderloin, parmesan orzo, apple compote, seasonal vegetable

Salmon piccata

Filet of salmon, lemon caper picatta sauce, lemon risotto and seasonal vegetable



Hotel Pattee Dinner

Includes Harvey's farm greens, rolls & butter and entrée.
Iced tea, water, freshly brewed coffee, decaffeinated coffee, & assorted hot teas

One entrée \$25 Two Entrée: \$29 Three Entrée: \$33

Scallop Cavatelli

Cavatelli pasta, sautéed sea scallops, house cured bacon, peas, parmesan shavings, green onions

Chicken Scarpariello

Braised chicken, sweet italian sausage, sautéed mushrooms, white wine, lemon

Mini Beef Wellington

Seared filet mignon (medium only) wrapped in puff pastry, beef demi-glace, mashed potatoes, seasonal vegetable

Smoked pork chop

House smoked pork chop, brown sugar bourbon carrots, potato wedges

Codfish

Pan seared codfish filet, citrus compound butter, seasonal vegetable

(Plated only options)

Filet Oscar (add \$10)

Seared petit filet mignon, lump crab or butter poached lobster, tarragon bearnaise, seasonal vegetable

Lamb Chops (add 10)

Marinated and grilled lamb chops, chimichurri compound butter, seasonal vegetable



Hotel Pattee Treats

^Fountain: \$250 per fountain
Each fountain serves up to 50 guests

Chocolate Fountain: strawberries, bananas, pineapple, marshmallows, brownie bites, pound cake, cookie dough, pretzel rods, rice crispy treats,

***Ask about out boozy chocolate fountain!**

Hotel Pattee Sweets

Cheesecake Bar \$9

Cheesecake “cupcakes”

Mini Cheesecakes (AND flavor)

Assorted Toppings: chocolate, strawberry, caramel, sliced fruit, whipped cream, toffee, cherries

Cakes & Cupcakes by HP Pastry Chef Amber Rowley- Price based on Item & Quantity

Vanilla	Salted Caramel	Confetti
Chocolate	Almond	Turtle
Carrot with Cream Cheese Frosting	Snickers	Can accommodate ALL flavor requests
Red Velvet	Monster Cookie	
German Chocolate	Oreo	
Lemon	Peanut Butter	



Hotel Pattee Beverages

Hosted Bar Package:

First (2) hours at listed price – third hour at a 50% rate.

Package includes liquors, beer, wine, sodas, mixers, juice

Well

\$12 per person – per hour

Premium

\$14 per person – per hour

Top Shelf

\$16 per person – per hour

Beer and Wine Package:

\$11 per person – per hour

Package includes a selection of imported and domestic beer, wine and soda. (craft beer selections available for upcharge)

Cash Bar or on Consumption bar

Well \$5.00

Premium \$7.00

Top Shelf \$9.00

Domestic Bottle Beer \$5.00

Imported Bottle Beer \$6.00

Wine by the Glass \$6.00

Juice \$2.00

Soda \$2.00

For specialty items such as signature cocktails, kegs, and special request items – please ask our Event Coordinator



Notes

